

LIBRARY OF CONGRESS.
JUN 1 1904
SMITHSONIAN DEPOSIT.

WHOLE NO. 3357

keep the stables clean; standing in wet
mud tends to make the feet of the horses

Dairy.

Milk Inspection at Boston.

The inspection of milk in Boston is not a complicated proceeding, but it is a thorough and complete test.

The law requires a producer of milk to furnish an article that shall contain three per cent. of fat and twelve per cent. of solids from October to February inclusive, and 3.7-10 per cent. of fat and thirteen per cent. of solids from September to March inclusive. The milk must not contain over 500,000 bacteria per cubic centimetre, or be held at a temperature higher than 50°.

The outfit used by the inspector for collecting samples of milk for the bacterial test consists of a copper case lined with asphalt and contains compartments for sterilized sampling tubes, crushed ice, ice water and sterilized pipettes. The milk inspector with his outfit visits the depots of the milk contractors and secures thirty samples of milk daily from as many shippers or producers. The samples are taken from the cans as they are unloaded from the car. The greatest precaution is taken in securing samples. The milk in each can is thoroughly mixed, the temperature of the milk and the number of each can is recorded and four or five cubic centimetres of the milk is drawn with a sterilized pipette and put into one of the collecting tubes. The collector is supplied with a sufficient number of pipettes so that a sterile pipette is used for each sample. As fast as the samples are taken they are placed in the case and are kept at a temperature of 38° until they reach the laboratory and all is ready for the test.

For the bacterial test one cubic centimetre of milk is mixed with one thousand cubic centimetres of sterile water. One cubic centimetre of this mixture is then placed with a culture media.

The agar-agar culture which is generally used is prepared in the laboratory by thoroughly mixing one litre of water, ten to fifteen grammes of agar-agar, two to four grammes of beef extract, ten grammes of peptone and five grammes of sodium chloride.

After boiling slowly for half an hour the mixture is filtered and drawn into small test tubes. The media is then sterilized and is ready for use in the culture plates, after being inoculated with the diluted milk sample. The culture plates are placed in an incubator and kept at a temperature of 70°. At this temperature germ life develops rapidly.

The temperature of 53.25 per cent. of the samples recently tested was below 50° and within the limits of the law, while 46.55 per cent. of the samples had a temperature above 50°.

Examination of the milk is also made for the presence of pus cells. From a statement made by Dr. Slack of the Board of Health we learn that one sample out of every fifty is condemned because of the presence of this decaying animal tissue.

As yet not any of the milk dealers have been prosecuted on account of this law, but many of them have been warned, and beginning with the coming summer the law will be enforced. F. A. TINKHAM.

Care of the Separators.

The Department of Agriculture has the following advice to owners of separators:

If the mechanical care of a separator is important as affecting its durability, the sanitary care of the machine is doubly so, as affecting the purity of the produce which passes through it. Milk—one of the best and purest of human foods—is one of the quickest to become unfit for food if it is not kept clean and handled in clean vessels. While the purchaser of a separator has been again and again impressed with the idea that it must be kept in perfect order, the same agent has told him that the parts which come in contact with the milk did not need to be washed often than once a day, and that the cream should be delivered once a week.

It is right to think that the advantage of the hand separator to the farmer may turn to naught, unless cleanliness, which is so essential to purity of product, and to profit in the business, is thoroughly impressed upon the user. It is not enough to rinse the machine out with a little warm water and let it stand until next time, for the slime and solid particles of unclean matter in the bowl are at just the right temperature to decay, and an evil smell soon develops. The machine must be well washed after every separation of milk.

There are some things about washing vessels which come in contact with milk that the average housewife needs to learn. The dishcloth, as found in the average kitchen, should never be used on dairy utensils. It is the exception where one will be found to smell sweetly an hour after it has been used; and yet milk utensils are often washed with it and wiped with a towel that has done duty on all the china and glassware of the household, and possibly the pots and kettles, before the towel of the separator is touched. Discard the dishcloth and the dish towel while the milk utensils are being washed.

Wash them in warm water first, with plenty of some washing compound, and use a brush to do the work, but never a rag. Get into every part of them, after which rinse off with clean warm water, and then either put them in boiling water or pour boiling water over them. Stand the parts up so that they will drain, and use no cloth to wipe them. The hot surface will dry them quickly and they will be clean. Leave the parts in a sunny place if possible. This may seem to be putting too much stress on the case, but evidence gathered in the field shows the need of some vigorous words along this line.

The outside of the frame, which does not come in direct contact with the milk, also needs scrupulous care. Cases have been noted where the color of the machine could scarcely be distinguished because of the grease and dirt or dried milk covering the paint. Pure cream could hardly be expected to come from such a place. It is pleasant to know that at more than three-fourths of the farms visited the separators were well kept and the people were trying to do the best they knew how. There was, however, a great lack of knowledge.

Butter Control in Holland.

So perfect is the system of "butter control" in Holland, that if a farmer or creamery sends out adulterated butter, such butter can be traced to the individual farmer or creamery which manufactured it, and then, of course, the penalties would come into force. So far those who have leagued themselves together have kept faith with the government, under whose auspices the system has been established.

The system is practically this: the government supplies labels to a creamery. Each label is, first of all, numbered differently, and bears also a letter. A register

is kept by the government of how many labels (and of what number and letters they bear) are sent to the creamery. The labels are so thin, and so arranged that if after being placed on a package of butter, one attempts to pull them off, they will tear in all manner of ways, and thus they are unable to be used again.

Improving the Ayrshire.

According to R. F. Peabody, the Maine Ayrshire breeder, this popular breed of cattle is becoming more numerous in New England. The leading breeders, he says, are getting rid of the chief defect of the breed, the short teats, a result due in part to the change in the standard, which now raises the teats to eight points out of one hundred. Mr. Peabody favored allowing ten points, but he considered it a great step in advance to have the change made as now, instead of having the teats reckoned with the rest of the udder. It was his belief that breeders should strike vigorously at the weak point of the breed in order to place it on the basis which its other merits demand.

Quality and Competition.

It is a self-evident truth that competition is the life of business. If one producer furnishes a better article than another the consumer will soon find it out, and the demand for his milk must soon convince others who are losing trade that they should improve the quality of their milk or go out of the business. There are no farmers in Vermont, or very few at most, but who would gladly improve their facilities for producing clean milk if they had the means or if the income from their production would warrant it. As a rule, a man gets all he pays for, especially if he buys from a farmer.

No doubt but what a more wholesome and sanitary milk supply would be beneficial to the public health, and the way to get it is to pay the producer for it, and not so many officers to look after it who know nothing of the business. E. M. PIKE, Vermont.

Literature.

SIR LAWRENCE ALMA-TADEMA. In this book, which is the first one in the Artists' Series, we have an entirely trustworthy biography. It is distinguished by great clarity of statement, and the writer, Percy Cross Standing, received the direct sanction and practical co-operation of Alma-Tadema himself. The progressive steps by which the great painter attained eminence are fully set forth, and the illustrations which appear in the text in an entirely relevant way were selected and arranged under the supervision of Sir Lawrence. There are reproductions of paintings in this volume which never appeared before, besides illustrations of the better known work. Four of the pictures are in color. A photograph of the autograph portrait of the artist, painted for the Union Gallery, appears as a frontispiece, while the numerous full-page illustrations are of the finest quality half-tone process. The book will be of great service to the student and to the general reader, for it is instructive and interesting, and sheds a great deal of light upon the inspiring career of a great artist who believes that persistent labor is the secret of success in all the arts. One chapter is devoted to Alma-Tadema's work for the theatre and the design he made for Mr. F. R. Benson. We are told by Mr. Standing that Alma-Tadema is extremely methodical in his habits, and that care and orderliness distinguish every little task of his daily life, for his paint brushes are washed by his own hands, his library is catalogued and classified by himself, and the whole of his correspondence—a big slice out of the working day—is conducted by himself unaided. (New York: Cassell & Co. Price, \$1.50, 50c.)

PARTY LEADERS OF THE TIME. There is nothing biographical in this volume, but it brings many of the prominent American statesmen of the present time prominently before the mind of the reader, with references, of course, to some of the political struggles in which they have been engaged. The writer, Charles Willis Thompson, became familiar with their personalities from close observation as a correspondent of the New York Times and the Philadelphia Public Ledger, and he has apparently set down his impressions without political bias or personal prejudice. The result is a series of singularly interesting sketches in which many erroneous opinions are corrected, so that we have true pictures of people who have achieved fame and eminence in the public councils of the nation and elsewhere in diplomatic and governmental circles. Mr. Thompson has the light touch of the practiced journalist, and he never wears by long digressions upon his subjects. He is always apt and to the point. The volume, in its initial chapter, is devoted to some aspects of Roosevelt, and this is followed by a number of Senatorial portraits, the first of which refers to Eugene Hale, who is described as a grim-visaged man, red of face, and with a sort of war-map all over it, and we are further informed that "the great debates of the Senate have been for years in whatever room Allison, Aldrich, Hale, Spooner and Platt of Connecticut may have been gathered to decide what should be the policy of these United States on a given subject." Other divisions relate to Representatives, Cabinet members, Count Cassin, as a diplomat, and to some who are not foremost in the Capitol at Washington, but are well known outside this field, and a special chapter is devoted to Governor Higgins of New York. The book is crisscrossed with timely matter, presented in a bright and sly manner, and has several good portraits. (New York: G. W. Dillingham Company. Price, \$1.75.)

THE LITTLE COUSIN SERIES. To this edifying and entertaining series have been added "Our Little Mexican Cousin," by Edward C. Butler, and "Our Little French Cousin," by Blanche M. Mann. The writer of the former was secretary of the American Legation in Mexico, and is therefore familiar with its present life, so different from that of thirty years or so ago, when there was little exhibition of modern progress in the country. There is much historical information in this little book conveyed in an unobtrusive manner, besides bright glimpses of customs and manners that furnish a good picture of the little brother of the United States. The second volume under consideration relates primarily to a little girl living in a Mexican village, but this is only the starting point for much instructive reading concerning the past of France and references to the distinguished people who have made it famous, including a charming and pictorial account of the fete at Rouen, and a touching tribute to the Maid of Orleans. It is a charming up-to-date record that Amer-

ican children will heartily appreciate. (Boston: L. C. Page & Co. Price, 50c, 25c each.)

FIVE FAMOUS FRENCH WOMEN. In this book by Mrs. Henry James, LL.D., we have biographies of Jean de La Motte, Duchess of Ferrauc, Countess of La Motte; Louise de Savoy, mother of Francis I., and Regent of France during his Spanish captivity; Margaret of Anjou, Duchess of Alençon, and Queen of Navarre, daughter and granddaughter of the foregoing; and another of Henry IV., and grandmother of Charles II. and James II. of England. The Maid of Orleans is treated in an entirely sympathetic manner in this volume, and her virtues and her patriotism are fittingly eulogized. The account of her career reaches this truthful conclusion: "In the greatest measure of all it is to be found the union of the man and of the woman, strength and tenderness. It was this union, almost to a miraculous degree, that was the special wonder of Joan of Arc. That our poor human nature can rise now and then to such sublime heights and can give us thoughts that too often lie too deep for tears." In the preparation of this well-considered volume the most approved authorities were consulted, and the material thus acquired has been sifted and clarified with the best results. It has an exhaustive index and several illustrations appropriate to the incidents. (New York: Cassell & Co. Price, \$2.00.)

THE UP-TO-DATE WAITRESS. A book more useful and informative than "The Up-To-Date Waitress," by Janet Mc-

Kenzie Hill, could hardly be written. The author has long given attention to matters pertaining to the household and the table, and she writes with a thorough knowledge of her subject under all conditions. Her book should be in the hands of every intelligent woman whose line of endeavor is in the direction indicated in the title of this excellent publication, which contains much of value for the mistress as well as the maid. She says with much significance that there is room at the top for the up-to-date waitress, just as there is for the expert in any other calling or profession. She also says that an axiom in life, particularly applicable to the waitress, is that one's value largely depends upon the number of things one knows how to do well. And this truth is well illustrated in the number of well-paid waitresses that are employed in well-to-do families in this country. Helpful features of this book are the half-tone engravings illustrating tables, prepared dishes, appliances and other things connected with the serving of meals and the well-ordered care of the dining-room. It should be in the hands of every waitress who aspires to be among the best in her class. (Boston: Little, Brown & Co. Price, \$1.50.)

THE BEARS ROUND BOX.

The girls will enjoy intensely this story by Evelyn Raymond, which deals with an old country house in which there is a mystery, concerning hidden treasures, that is finally revealed to the satisfaction of all

quies aid were able to retain their physical and mental vigor and labor profitably with the great world of workers outside.

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The labor of the management has been greatly increased, according to the report of the president, on account of the change by the Government in the rules regarding pensions. Two dollars per month were allowed the pensioners for pocket money under the old rule, and the balance was sent to the dependent ones, if there were any, otherwise it reverted to the Home, the Government receiving credit for half the amount received. The pensioner gets the whole at present and often uses it foolishly or injudiciously, to put it mildly, frequently neglecting to aid in the support of those to whom he is bound by family ties and obligations.

Directly after pay day, we are told, there are men who either take a discharge or furlough, and in a short time their money is all gone, and then they seek

readmittance to the Home. And this is not the worst of the present arrangement; it leads men who are partially intoxicated to bring in liquor to their comrades, and thus create disorders which are difficult to quell.

The treasurer calls attention to the fact that the total expenditures for the year already indicated, \$163,357, exceeds by the sum of \$77,468 those of the preceding fiscal year, which were \$85,892, an increase of 93.6 per cent. From this large aggregate, however, there should be deducted, in order to obtain the current cost of running the Home for the year, the following named sums: Pensions, \$34,730; new ice machine, new boilers, etc., about \$12,000; sales of stores, etc. \$1000; effects of deceased members, \$750. This amounts to \$49,000, leaving a balance of about \$114,000. Applying the same process to the expenditures of the previous year we find \$69,000 as the current cost, reducing the increase in current expenses in the past year over those of the preceding year to \$44,000, or sixty-one per cent.

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The Home has a burial lot at Forest Dale Cemetery, which is visited every Memorial Day by many of the institution for the purpose of decorating the graves of the 321 comrades who are lying there "the victims of the war."

The discipline of the Home is, in the main, excellent, though there is room for improvement among some of the members. They are, however, greatly in the minority,

while the behavior of the majority is highly commendable.

The Ladies' Aid Society is a body of devoted women who are always laboring for the best interests of the Home, and their efforts to administer to the comfort of the aged veterans in the hospital are unrelenting, because they fully realize the great sacrifices those under medical care made to defend the flag of their country during the period of fraternal strife when so many risked their lives to preserve the Union.

The officers of this society are: President, Mrs. Augusta A. Wales, 168 Columbia road, New Dorchester; Vice-Presidents, Mrs. Mear Dyer, Jr., Mrs. Austin C. Wellington, Mrs. William A. Bancroft, Mrs. B. Read Wales, Mrs. Roger Wolcott, Mrs. Elizabeth A. Turner, Mrs. Oliver Ames, Mrs. J. Q. A. Brackett, Mrs. J. G. B. Adams, Mrs. Sarah E. Fuller, Mrs. L. A. W. Fowler, Mrs. Costello C. Converse, Mrs. Mary A. Pope, Mrs. Edward A. Horton; Recording Secretary, Mrs. Elizabeth H. Parker, 2 Brunswick street, Dorchester; Corresponding Secretary, Mrs. Lizzie C. Clapp, Hotel Lexington, Boston; Treasurer, Mrs. George T. Perkins, 158 Huntington avenue, Boston; Assistant Treasurer, Mrs. Charles E. Pierce, 368 K Street, South Boston.

General Wilmon W. Blackmar, former vice-president of the Board of Trustees, who died at Boise City, Ida., July 16, 1905, is affectionately remembered by the president in his report for his wise counsels and heartfelt interests in everything connected with the Home, and others, including the members of the Woman's Relief Corps and the Sons and Daughters of Veterans, are praised for the help they have generously afforded, while the financial benefactors of the Home are gratefully remembered, not forgetting Robert C. Billings of Boston, whose bequest of \$3000 was made at a comparatively recent period.

The officers of the Soldiers' Home in Massachusetts are: President, Peter D. Smith; Treasurer, William M. Olin; Vice-President, Eliza T. Harvell; Secretary, Joseph B. Macomber; Assistant Secretary, Charles W. Wilcox; Trustees, Horace Binney Sargent, Mars Island, Cal.; Peter D. Smith, Andover; W. Symington Brown, Gloucester; Andrew J. Bailey, Boston; Joseph F. Loring, Amesbury; Charles W. Wilcox, Melrose; John W. Hersey, Springfield; Henry Cabot Lodge, Nahant; Joseph B. Macomber, East Boston; Eli W. Hall, Lynn; William M. Olin, Roxbury; Cranmore N. Wallace, Boston; Edward H. Haskell, Newton; Arnold A. Rand, Boston; Silas A. Barton, Waltham; John E. Gilman, Roxbury; Eliza T. Harvell, Rockland; George W. Moses, East Boston; Harry E. Converse, Malden; Ephraim B. Stillings, Boston; Allison M. Stikney, Medford; Executive Committee, Peter D. Smith, William M. Olin, Eliza T. Harvell, Joseph B. Macomber, Charles W. Wilcox; Committee on Admissions, Eli W. Hall, Silas A. Barton, Joseph B. Macomber; Finance Committee, Peter D. Smith, Harry E. Converse, Silas A. Barton, Eliza T. Harvell, Charles W. Wilcox, Edward H. Haskell; Auditing Committee, Cranmore N. Wallace, John E. Gilman, Ephraim B. Stillings; Building Committee, Peter D. Smith, Allison M. Stikney, Edward H. Haskell; Superintendent, Charles D. Nash; Adjutant, Richard Foster; Matron, Mrs. Adeline D. Nash; Surgeon, Dr. George W. Jones; Assistant Surgeon, Dr. William E. Hamlin; Consulting Surgeons, Dr. J. Collins Warren, Boston; Dr. Henry O. Marey, Boston; Dr. Roscoe E. Brown, Everett; Dr. Samuel Cresswell, Dorchester; Dr. William R. Chipman, Chelsea; Dr. Arthur J. Shaw (Ophthalmologist), Boston; Dr. George H. Gray, Lynn; Dr. E. F. Starbird, Roxbury.

Mrs. Julia Ward Howe presided at the annual meeting of the Massachusetts Home for Intemperate Women this week. This shows that she takes a great interest in the institution for the seldom attends meetings now on account of her delicate physical health, though her mental faculties are as alert as ever. There was a deficit of about \$600 for the year, and this should be speedily made up by the philanthropists, who are invited to visit the home at the corner of Smyrna and Bury streets. The officers elected were: President, Rev. James Ward; Vice-President, Mrs. Julia Ward Howe; Secretary, Mrs. Sarah S. Boyden; Treasurer, Mrs. Isabel Potter; also the full complement of managers. Mrs. Mary B. Charplot, who founded the institution nearly thirty years ago, is now serving as assistant treasurer, and aiding the matron in supervising the Home of which she was formerly superintendent, a position she resigned, owing to ill health.

CHICAGO, Feb. 23, 1906. Dr. B. A. Tuttle—Having tested your ELIXIR for what you recommended it, I can truly say it is the best remedy I have ever used on horses. It will do all that is claimed for it. I have removed these large skin boils with the aid of Tuttle's Elixir. One had been standing five years. All healed, and no more ever left. The whole should be without some of Tuttle's Elixir change on hand. Very truly yours,

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The Golden Chronicle.

The Soldiers' Home in Massachusetts, at Chelsea, is a retreat for disabled veterans that has been a great blessing in this community for those who have done patriotic and successful service for their country, though they have been defeated in the battle of life, often through a combination of circumstances over which they had no control, or through failings which must be charitably regarded by those of stronger wills and greater enterprise.

That the work of the institution is constantly increasing is shown by the report of the superintendent, Charles D. Nash, for the year ending June 1, 1905. The total membership at that time was 453, as compared with 383 the previous year, a gain of seventy members, and the average present 371, as compared with 326 of the foregoing twelve months. That the infirmities of age are increasing among the veterans is emphatically indicated by the growth of membership, and it is believed that a similar condition of affairs will continue for a few years at least. This shows that the Home will have to care for a larger number of poor veterans than it had in the past, when many that now re-

quire aid were able to retain their physical and mental vigor and labor profitably with the great world of workers outside.

It is impossible now to accommodate all who apply for admission to the Home, since it is at present occupied to its utmost capacity, but when the new hospital is completed the old hospital quarters can be utilized as a barracks and quarters furnished thereby for 150 more inmates. The Board of Trustees wisely asked for an appropriation for the building of the new hospital and the petition was granted by the Governor and Legislature of 1905, through the signing and passage of the bill required.

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The officers of this society are: President, Mrs. Augusta A. Wales, 168 Columbia road, New Dorchester; Vice-Presidents, Mrs. Mear Dyer, Jr., Mrs. Austin C. Wellington, Mrs. William A. Bancroft, Mrs. B. Read Wales, Mrs. Roger Wolcott, Mrs. Elizabeth A. Turner, Mrs. Oliver Ames, Mrs. J. Q. A. Brackett, Mrs. J. G. B. Adams, Mrs. Sarah E. Fuller, Mrs. L. A. W. Fowler, Mrs. Costello C. Converse, Mrs. Mary A. Pope, Mrs. Edward A. Horton; Recording Secretary, Mrs. Elizabeth H. Parker, 2 Brunswick street, Dorchester; Corresponding Secretary, Mrs. Lizzie C. Clapp, Hotel Lexington, Boston; Treasurer, Mrs. George T. Perkins, 158 Huntington avenue, Boston; Assistant Treasurer, Mrs. Charles E. Pierce, 368 K Street, South Boston.

General Wilmon W. Blackmar, former vice-president of the Board of Trustees, who died at Boise City, Ida., July 16, 1905, is affectionately remembered by the president in his report for his wise counsels and heartfelt interests in everything connected with the Home, and others, including the members of the Woman's Relief Corps and the Sons and Daughters of Veterans, are praised for the help they have generously afforded, while the financial benefactors of the Home are gratefully remembered, not forgetting Robert C. Billings of Boston, whose bequest of \$3000 was made at a comparatively recent period.

The officers of the Soldiers' Home in Massachusetts are: President, Peter D. Smith; Treasurer, William M. Olin; Vice-President, Eliza T. Harvell; Secretary, Joseph B. Macomber; Assistant Secretary, Charles W. Wilcox; Trustees, Horace Binney Sargent, Mars Island, Cal.; Peter D. Smith, Andover; W. Symington Brown, Gloucester; Andrew J. Bailey, Boston; Joseph F. Loring, Amesbury; Charles W. Wilcox, Melrose; John W. Hersey, Springfield; Henry Cabot Lodge, Nahant; Joseph B. Macomber, East Boston; Eli W. Hall, Lynn; William M. Olin, Roxbury; Cranmore N. Wallace, Boston; Edward H. Haskell, Newton; Arnold A. Rand, Boston; Silas A. Barton, Waltham; John E. Gilman, Roxbury; Eliza T. Harvell, Rockland; George W. Moses, East Boston; Harry E. Converse, Malden; Ephraim B. Stillings, Boston; Allison M. Stikney, Medford; Executive Committee, Peter D. Smith, William M. Olin, Eliza T. Harvell, Joseph B. Macomber, Charles W. Wilcox; Committee on Admissions, Eli W. Hall, Silas A. Barton, Joseph B. Macomber; Finance Committee, Peter D. Smith, Harry E. Converse, Silas A. Barton, Eliza T. Harvell, Charles W. Wilcox, Edward H. Haskell; Auditing Committee, Cranmore N. Wallace, John E. Gilman, Ephraim B. Stillings; Building Committee, Peter D. Smith, Allison M. Stikney, Edward H. Haskell; Superintendent, Charles D. Nash; Adjutant, Richard Foster; Matron, Mrs. Adeline D. Nash; Surgeon, Dr. George W. Jones; Assistant Surgeon, Dr. William E. Hamlin; Consulting Surgeons, Dr. J. Collins Warren, Boston; Dr. Henry O. Marey, Boston; Dr. Roscoe E. Brown, Everett; Dr. Samuel Cresswell, Dorchester; Dr. William R. Chipman, Chelsea; Dr. Arthur J. Shaw (Ophthalmologist), Boston; Dr. George H. Gray, Lynn; Dr. E. F. Starbird, Roxbury.

Mrs. Julia Ward Howe presided at the annual meeting of the Massachusetts Home for Intemperate Women this week. This shows that she takes a great interest in the institution for the seldom attends meetings now on account of her delicate physical health, though her mental faculties are as alert as ever. There was a deficit of about \$600 for the year, and this should be speedily made up by the philanthropists, who are invited to visit the home at the corner of Smyrna and Bury streets. The officers elected were: President, Rev. James Ward; Vice-President, Mrs. Julia Ward Howe; Secretary, Mrs. Sarah S. Boyden; Treasurer, Mrs. Isabel Potter; also the full complement of managers. Mrs. Mary B. Charplot, who founded the institution nearly thirty years ago, is now serving as assistant treasurer, and aiding the matron in supervising the Home of which she was formerly superintendent, a position she resigned, owing to ill health.

CHICAGO, Feb. 23, 1906. Dr. B. A. Tuttle—Having tested your ELIXIR for what you recommended it, I can truly say it is the best remedy I have ever used on horses. It will do all that is claimed for it. I have removed these large skin boils with the aid of Tuttle's Elixir. One had been standing five years. All healed, and no more ever left. The whole should be without some of Tuttle's Elixir change on hand. Very truly yours,

R. Woods, Mgr. Paris Laundry Company's Barre.

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Our Homes.

The Worker.

WOMAN'S KNITTED SWEATER.
One pound of German knitting yarn, 1 pair No. 4 bone or rubber needles, 1 pair No. 11 steel needles. With steel needles cast on 80 stitches and knit 3 plain, puri 3 alternately for 14 inches. This is the back. Now add 1 stitch and put in coarse needles. The stitch is as follows, always 4 rows.

1st row—(*) 3 plain, puri 3, repeat from (*).

2d row—(*) 3 plain, puri 3, repeat.

3d row—(*) 3 plain, puri 3, repeat.

4th row—(*) 3 plain, puri 3, repeat.

Work this stitch till you have worked the pattern 16 times (4 rows to a pattern).

Now knit the pattern twice more, narrowing 1 stitch on each end of every other row. Work 13 more patterns without narrowing, which brings work to neck.

1st shoulder row—Knit the first 25 stitches in pattern and put them on a safety pin. Knit and bind the next 19 stitches and on the remaining 25 stitches knit the pattern rows once, then knit them twice more, increasing 1 stitch at the inside end every second row, 3 stitches in all. The last row knit should end toward the inside. At the end of it cast on 23 stitches. There are in all 51 stitches on the needle. Knit without increasing or decreasing for 3 patterns.

Again knit the pattern rows 3 times, increasing 1 stitch at the outside end of the first and fifth rows, then knit 7 patterns, increasing 1 stitch at the outside end of every second row. Let the last row end toward the outside and at the end of the needle cast on 17 stitches, having in all 84 stitches on needle.

Knit in pattern until the front is as long as the back. The last row made should end on the front edge. Turn and knit to within 18 stitches of the underarm seam, turn and knit back to the front again.

Work back and forth, always letting 6 extra stitches stand on the needle toward underarm seam, until no stitches remain on the first needle to be worked. With fine needle knit 2 and 2 across entire width, until ribbing is as deep as that at the back, and bind off.

Take 25 stitches from the safety pin on to the needle again and on them work the second front, being care not to increase and decrease at the proper ends of the needle to make the front correspond. Sew up the underarm seam, then knit 7 patterns, increasing 1 stitch at the outside end of every second row. Let the last row end toward the outside and at the end of the needle cast on 17 stitches, having in all 84 stitches on needle.

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It is better to confine the use to the sort that comes in convenient little "Beany Books," with detachable leaves, prepared with absorbent paper. These take up any extraneous oil without clogging the pores. The dry skin needs generous application of a good skin food at regular intervals, especially at night before one retires, but it should never be used unless preceded by the thorough cleansing of the skin.

Oily skins need powder. If the complexion is of this sort a good rice powder is a necessity, and the hot face bath imperative. An erroneous impression, one might almost say superstition, prevails to a surprising extent—the idea that hot water produces wrinkles. On the contrary, followed by an emollient, it is the most frequent remedy for wrinkle, and combined with skilled massage it is warranted to eradicate any but the most deeply engraved long-established lines.

In selecting a skin food or tonic, it is well to remember that animal fats are apt to produce a growth of hair, and when there is a tendency in this direction it is well to confine oneself to the use of vegetable emollients, which are safer but which do not keep as well.

Any ingredient used must be in perfect condition or its effect may produce worse instead of better results.

Massage should be gentle and persistent, but not too vigorous, and wrinkles should always be stroked across, not with the lines.

"The bony framework, the structural foundation of the face, can be changed only by a surgical operation, but the manipulation of the muscles and improvement of the texture of the skin, the training of the eyebrows, lashes and hair, the general coloring and contour are all problems that we solve with more or less ease," madam declared.

The skin is formed in layers; the under, or "true skin" might, for illustration, be roughly compared to the white part of an orange rind, and the outer layer to the yellow outer skin of the fruit. The blood vessels that supply the true skin become minute capillaries in the outer skin and the pores are easily clogged. From this interference with the circulation all sorts of evils ensue, from "blackheads" to eruptions of various sorts, all disgusting and disfiguring.

To stimulate the circulation of the blood is the only remedy. The outer skin should be constantly displaced by gentle friction. The brisk rubbing after bathing and the more or less constant rubbing which the clothing produces keep the skin on the other parts of the body smooth and fair, long after the face is lined and discolored.

A little intelligent care will remedy this. Have a small bottle with tincture of benzoin on the toilet table, and use a few drops of this in the rinsing water after washing the face, just enough to make the water look milky. The effect on the circulation will be at once apparent.

Benzoin is not needed for the too florid complexion. Use instead a tincture of lemon juice. A weak solution of lemon juice and water is good occasionally. This bleaches the skin, but must not be used too strong or too often. A reddened skin is often the result of improper eating. As a rule people eat too much, and the few only are judicious in their choice of food. No hard and fast rule can be given as to diet. Eat what you like, unless you find it disagrees with you; then avoid it as you would any other sort of poison.—N. Y. Mail.

Home Dressmaking.
Here are a few hints which the home dressmaker will appreciate and which, some of them, a professional would do well to store away for use.

To prevent the otherwise inevitable sagging of the circular skirt, hang it up by the binding, or better still, on the form, before the bottom is finished and allow it to remain for three or four days or even longer. Then trim it off to the desired length and evenness and you may rest secure in the fact that it will remain a "good hanging skirt."

In sewing a lace frill on the neck don't attempt it German fashion, "over and over." It will stay "over" if you do. Hold it straight with the collar and run it on them, even though closely gathered, it will stand up as it should.

If sleeves are too long or too full, don't rip them out. First take a tuck or fold in the tops, making them the desired length, and baste. Try on, and if right, then cut off the superfluous material.

Keep a tiny vial of powdered slippery elm in your work basket, and thrust the needle into it occasionally. It helps to make sewing a pleasure.

Make a proper selection of needles. That is, do not attempt to make a coarse needle do fine work nor a very fine needle carry coarse thread. The rule works both ways—wrongly.

Beyond and above these "hints," remember to sit properly and to take a "breathing spell." If only a couple of minutes, whenever there is a feeling of exhaustion.

Harvard's Old Clothes.
Every spring there occurs at Harvard College a curious convention of the old clothes, as it might be called, at which the castoff garments of hundreds of college undergraduates meet and mingle for the last time before starting out on an odd and practical philanthropy.

The affair is conducted by an undergraduate organization known as the Student Volunteer Association. Everything in the way of clothing is included; underwear, suits, even an occasional dress coat, stockings with all the variegated appendages that cling to undergraduates' ankles, plain and fancy waistcoats and hats literally too numerous to mention.

During the week of the collection, says Modern Women, the old Harvard yard is full of moving bundles all tending toward Phillips Brooks House, where the various religious societies of the college have their headquarters. Here the bundles are opened, the various articles sorted, arranged and finally distributed to local and distant charitable centers.

Boots and shoes, for example, are what might be called the Tuguees specialty at Harvard. Several boxes of them go annually to Boston Washington's Institute where the shoe shops are immediately useful in mending them up and starting them on a new career of utility. The Salvation Army in Boston gets practically all the derby hats.

Short Sightedness.
An Austrian scientist is inclined to think that short sightedness is not an unmitigated evil. He doubts if school work causes it. With the aid of a large staff of ophthalmic medical helpers, the eyes of more than fifteen thousand school children were examined, and a great mass of information was collected and studied. The professor

finds that among the most common cases of short sight, hand workers greatly outnumber the eye workers. The majority of these cases declared that their defective sight had existed from birth, or as long as they could remember. He declares that his investigations prove that school work never produces extreme short sightedness, but only a slight myopia, which, far from being a disadvantage, may even be regarded as a benefit.

For, he says, persons with normal sight, although they can see distant objects quite clearly, cannot read or write without the aid of glasses when they reach the age of fifty, whereas the slightly short sighted individual can always read and write quite comfortably, and requires glasses only for distant objects—a much happier state of things.

Moths and the Piano.
The tiny moth is a great enemy to the piano, as it attacks the felt in the hammer flange. Only constant care will prevent these little pests from permanently infesting the piano. Keeping the piano closed is not sufficient protection. Examine your instrument closely, and seek you find any little particles of wool. If so, the moths are at work inside. Pieces of camphor tied in little muslin bags and suspended inside the piano by means of a bit of stout thread will rid the piano of its unwelcome visitors.

Domestic Hints.
BROILED CHICKEN.
Single, split down the back, clean and wipe with a damp cloth. Rub inside and out with a little butter, then sprinkle with salt and pepper. Arrange on a greased wire broiler. Cook with flesh side toward the fire at first. When turned a little farther away from the fire, turn occasionally on the skin side, until the skin is evenly browned. A chicken weighing two pounds and a half will take from fifteen to twenty minutes; if not well done it will be tough. Transfer to a hot platter and rub again with butter.

STRAWBERRY SARBANDE.
Whip a cup of thick cream until very light and fold carefully into one pint of fresh strawberries cut into small pieces with a silver knife. Boak a tablespoonful of gelatine in a quarter of a cup of cold water, and when it is soft has absorbed all the water, place the cup in a pan of hot water. When the gelatine is dissolved, add it by degrees to the berries and cream in such a way that it will not form in strings. Finally, add three tablespoonfuls of powdered sugar and the mixture is ready to grow thick. Turn it into a mould and place it on ice. When stiff and firm turn out on a pretty dessert plate and serve.

BROWN GRAVY.
This is a useful mode of making a little gravy when no stock is at hand: Fry chopped onion (allowing some of the skin to remain upon it), carrot and turnip in a little butter till done. Wash and chop fine, add a cup of water. Let it simmer for half an hour by the side of the fire, and then strain and serve.

CODFISH CAKES.
Wash one pound of salt codfish (the whole fish is decidedly preferable to the boneless cod-bags in packages), put in cold water to soak for three hours, then place over the fire in fresh water, bring to boiling point and strain. Pick into fine shreds. To each cupful of codfish tops shredded add one cupful freshly boiled potatoes, one egg, small piece of butter, table-spoonful of sugar, salt to taste, and a dash of pepper. Mix well, dip lightly in flour, brown in oil or butter, and serve piping hot.

NOT RUKE.
One cupful of sweet milk, one-half cupful of butter, one cupful sugar, two eggs, one-half cake of compressed yeast. Make a stiff batter by adding a little more milk, then rub over the top with sugar and milk, sprinkle lightly with cinnamon and bake. These can be made of equal parts of whole wheat and white flour and are delicious, but should always be served hot. When reheating them for the number of stoves, mould into cakes, dip lightly in flour, brown in oil or butter, and serve piping hot.

Hints to Housekeepers.
Instead of cleaning the windows with soap and water try rubbing them with a cloth dipped in a mixture of ammonia and whiting and then polish with a clean cloth. This makes them much brighter and less water is used.

An unusually thrifty mother suggests that when holes in the heels or toes of the children's stockings are too big to darn, a good plan is to cut out the worn parts entirely, then with a crocheted needle and some Saxony wool or darning cotton to go round round the hole, gradually diminishing the number of stitches until the hole is completely filled up. This, no doubt, takes less time than if an attempt were made to darn the hole, to say nothing of its being more lasting.

Washing stale bread for puddings always soak it in a cold liquid. Bread that has been soaked in cold milk or water is light and crumbly whereas that soaked in hot liquids is heavy.

It always seems a pity to have to string pictures on wires or cords. The question is whether it is not more of a pity than to drive small nails into the wall paper. The latter procedure damages the walls, to be sure, but so do the pictures when they are taken down. Small pictures can hang on very slender nails, which, when withdrawn, leave no mark on the wall.

If wires must be used, let them be as fine as possible, and the pictures should be so hung as to rest perfectly flat against the wall. Anything more biddens than a picture tilted at an angle of forty-five degrees is unadvisable.

Remove the scum from varnished furniture by going over them carefully with a camel's hair brush that has been dipped in shellac varnish until they disappear. Nothing should touch the places until they are quite dry.

Have your refrigerator sweet and clean and ready for use by burning in it a small disinfecting sulphur candle; then leave the doors wide open, allowing it to air thoroughly.

If mother, when buying new shoes for the children would select the following hint they would find that they would last longer and also resist the damp. Purchase some boiled linseed oil, pour it into a large flat dish or tin and allow the shoes to stand in it for about twelve hours, or until the shoes are well soaked. This does not, however, apply to leather shoes.

For a dangerous wound made by a rusty nail or a jagged knife, the best remedy is to apply turpentine. It should be changed often for several days, when the poison will be entirely destroyed and the wound will be healed.

Muskrat and herpetodermis make an excellent retic for cold meats. Mix yellow wax and add to it an equal quantity of grated herpetodermis, which has been boiled ten minutes in water. Rub the mixture with a little of this wax.

Activity, out-of-door exercise, and early rising, with moderation in diet, seem to be the most important factors of longevity. Few things have more power to lengthen life than an active life without undue exertion.

Activity without undue exertion is an activity which does not wear the body out. The candle cannot be burned brightly, and, on a general scale, at both ends, regarding the head or brain as one end and the limbs or locomotive organs as the other; but it should not burn too brightly.

For hot water fumigation a small cedar tree with wringing cloth out of hot water is to fold the cloth to the required size, put it into a steaming and place over boiling water.

Hard water can be easily softened for toilet purposes by adding a few drops of lemon juice to the water before using. Fresh oatmeal should be used every day.

A sheet that is uncomfortable from pinching may be eased by having a cloth wet in hot water across the place where it pinches, changing it as it grows cooler a number of times. This will cause the leather to shape itself to the foot.

Stains on white channel are hard to remove. The best way is to mix equal parts of the yolk of egg and glycerine, apply it to the stains, and allow it to soak for half an hour or so before the article is washed.

The Sanitizer.
The humors of the street cars are many to those who keep their eyes open for funny happenings. Yesterday a woman tried to get on an open car on the side where there was a bar to prevent headless passengers from leaping upon the rails for cars going in the opposite direction. She was told by the conductor to come round to the other side, which she did by getting into one of the seats reserved for smokers.

"Can't stay there, honey," said the fare collector. "Come forward."

The lady came in response pushed herself along the running board and indignantly ejaculated.

"What regulations you have to bother people!"

Another amusing sight was presented to the view of the Sanitizer when he saw a baby seated upon what appeared to be a miniature open chair. It was deposited beside a woman, presumably the infant's mother, as she rode in a surface car. All the other passengers smiled at the strange sight. Presently the woman signalled the conductor that she wanted to alight, and he obligingly took the little chair in his arms and deposited it with its tiny occupant upon the sidewalk. There a curious revelation was made. Two wheels came from some hitherto hidden receptacle, and materialized, as if such were, propelled her charge along the sidewalk with the greatest of ease, while the onlookers indulged in boisterous mirth at the ingenuity of the invention.

This was a sight. Now for a small. A man got into a car with several plants in his hand and a mysterious looking bundle, which he laid near his feet. Presently the people began to sniff.

"What's that horrid odor?" said one.

The Horse.

Breeder's Notes.

For farm work good grade draft or coach horses cannot be bred and they sell readily, when matured, at good prices.

In deciding what type of horse to raise, the farmer should consider the market in which he expects to sell and his opportunities for producing that style.

Punishment is rarely necessary for a horse unless he is vicious. Kindness and patience will accomplish much more than harsh treatment.

The farmer must raise horses that he can sell readily, not trade. Any horse will trade but every one will not sell.

Some three hundred horses will compete at the Inter-State Horse and Automobile Show, to be held at Rutland, Vt., June 4 and 5. A feature of the show will be the selection of two stallions and two brood mares for the starting of the United States Experimental Station for the breeding of Morgan horses for cavalry use.

As a rule geldings will prove unprofitable to keep on the farm. Sell them when matured and either use good brood mares or growing colts to do the farm work.

It would appear from Government statistics that the value of horses has increased surprisingly during the past nine years. On Jan. 1, 1897, there were 14,364,607 horses in the United States, and their estimated value at that time was \$432,649,396, the average value at this estimate being about \$31.50 per head. On Jan. 1, 1906, the total number of horses was 18,718,578, and their estimated value was \$1,510,880,906, which is about \$80.75 per head, or more than 2½ times as much per head as was their estimated value nine years ago. This does not indicate that the horse-breeding industry is seriously injured the horse-breeding industry, at least so far as values are concerned.

Bred only from sound mares and to sound stallions is certainly sound advice. Practical breeders have learned from experience that an animal which has become unsound from accident, but whose ancestors were free from hereditary unsoundness, is much less liable to transmit the infirmity from which he or she has suffered than is a sound animal, some whose ancestors suffered from the same form of unsoundness, which was hereditary. This may seem to a novice like a distinction without a difference, but it is not. The progeny is more liable to inherit the characteristics of the family than of the individual.—Horse Breeder.

Butter Markets Firm.

The butter situation in Boston is firm at the present level of prices, receipts being moderate, and, in fact, considerably below those of this period last year. The backwardness of the pasture season is no doubt responsible, and an improvement should be noticed from now on in quantity, whatever may be said of quality. As a rule, heavy rains increase the watery content of pasture grass, and while the milk flow is stimulated the quality is not improved.

Strictly choice butter stock is held at firm prices, a fraction above the lowest of the recent decline, and, in fact, really choice cannot be bought below 20¢ cents. Undergrades show no change, and as usual are not in very brisk demand. Dairy butter is mostly below extra quality, and nothing is offered in any considerable quantity for more than 18 cents and most of it sells at 16 to 17 cents. Box and print butters, as for some time past, are in over-supply and cannot be sold for more than 16¢ butter. A little improvement is noted, however, in the demand for print butter, although the price is unchanged as compared with other grades.

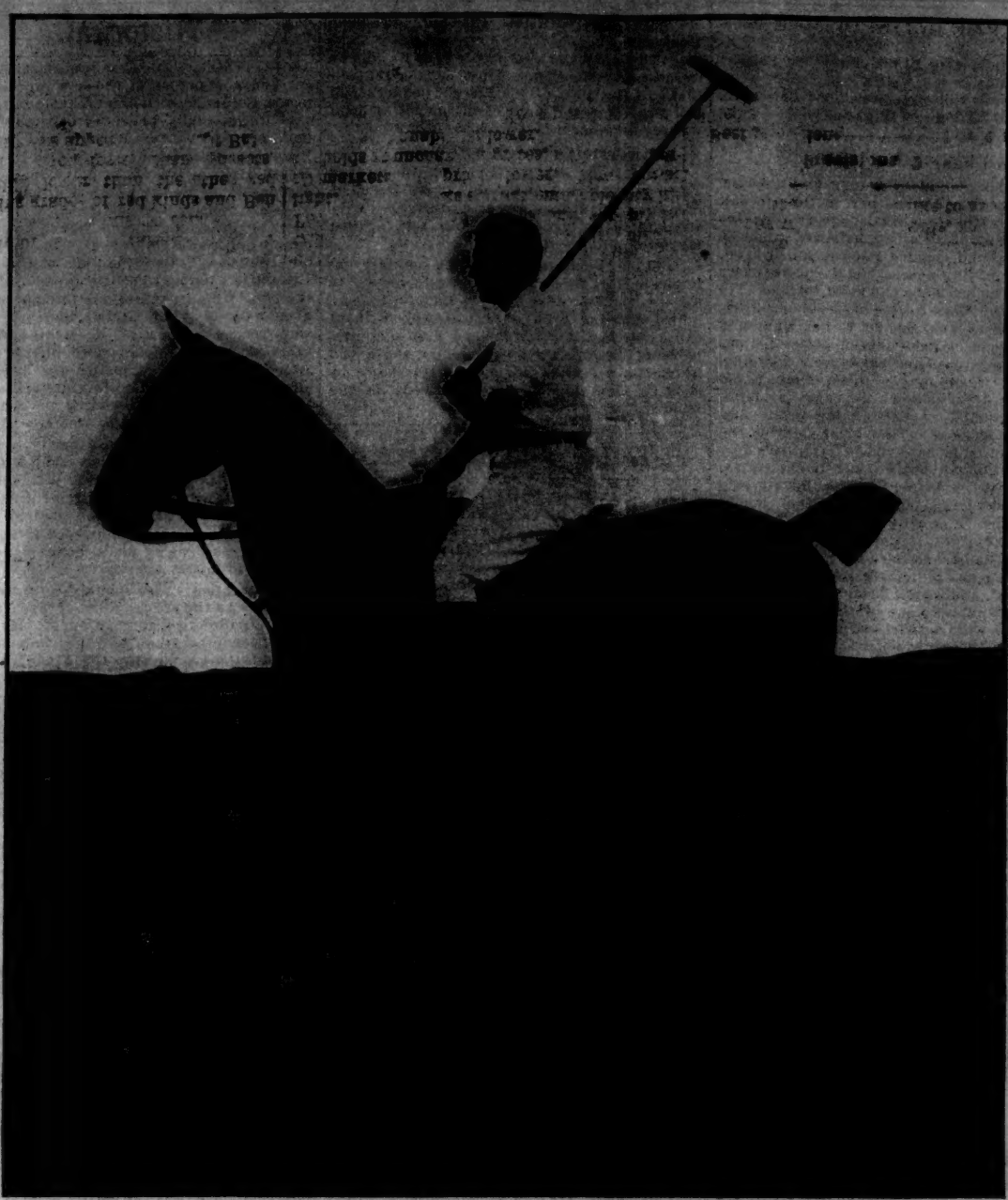
The general conditions affecting the butter trade are not unfavorable. The good times are still with us in full force, and there is no definite sign of the end of them. Industrial conditions, both in the United States and Europe, are active, and the mass of the people able to buy and pay for plenty of the best dairy products. A lively export movement is in progress, which means relief from the old stock in storage and much of the lower priced stock of the current make as well as considerable factory and imitation butter. All this helps the general market here, and improves the position of the better grades. As long as prices are moderate, and receipts likewise, there is nothing in sight of an unfavorable nature. The recently improved conditions of pasture will increase receipts, and thus provide a factor looking toward lower prices, but otherwise there is nothing leading in that direction. The quality of receipts is only fair, according to reports at the leading receiving centers.

The storage butter is now about out of the market, having been withdrawn from the regular quotation list. About thirty thousand packages will have to be carried over in Boston. It is hoped a good part of it may be worked off in the export trade.

The New York market is working higher. The proportion of extras is not large, and this is adding to the strength of the position, as buyers are discriminating much more closely in the matter of quality. Firsts are in fairly liberal supply and selling generally at 19 to 20 cents. The best grade of seconds has also improved a little, but there is a slow market for defective stock. The inquiry has been quite largely for current consumptive use. Speculators do not like the present drift of values and are holding off. Renovated held a trifle steeper for fine grades, but prices not notably changed. Best marks of factory are doing a little better, and there is a steady feeling on all grades of packing stock.

In the New York cheese market higher prices paid at western and northern New York markets at the close of last week caused a very strong feeling here, and a sharp advance was made in the official quotations on all grades of full cream cheese, with large sizes showing the most strength. While higher prices were generally expected, it was not thought the market would make so sharp an advance, and buyers of small cheese were generally inclined to hold off and see where they are at, and trading has been comparatively moderate so far. Advances indicate some increase in supplies to come this week of small cheese, but there is still a very small proportion of white cheese. Large quantities in moderate supply, and exporters appear still in want of stock, but many factories have turned to making largely, and supplies expected to be a trifle larger than for a week or two past. Shins have advanced in sympathy with full cream.

Latest cable advices to George A. Corbano, from the principal markets of Great Britain, give butter markets as active, supply and demand about equal. Holders are



MR. ROBERT C. McQUILLEN ON POLO PONY, "BEN BOLT."

firm and prices well sustained. Fine grades: Danish 22 to 23 cents, Irish and New Zealand 21 to 22 cents, Australian, Argentine and Russian 20 to 21 cents; American creamery in somewhat improved demand, and stocks are being well cleared out at a range of prices from 14 to 18 cents. Renovated has a little better sale at 14 to 17 cents. Ladies selling moderately well at 15 to 16 cents. Cheese markets are slightly higher, as the demand keeps ahead of the supply on new. Finest American and Canadian 12 to 13 cents.

For the twelve months ending with January, Great Britain imported 2,453,669 hundredweight of cheese, of which the United States supplied only 104,032 hundredweight, while Canada supplied 1,875,835 hundredweight. In the same way Canada supplied more than twice as much of the imports of butter as did the United States.

Egg Storage Still Active.

Receipts of eggs show an increasing tendency having been about one-fourth larger last week than for the corresponding week of last year. The quality is excellent, owing to the rather cool weather of late. Quite a proportion is going into storage, the cost ranging around 14 cents.

Indications are that the storage will catch up with last year's excessive figures, and as the price is equally high, there is an outlook for another season of loss to somebody. From the producer's point of view, however, the situation is all right. The storage people are taking care of the surplus and prices are held fairly well, considering the large production. In a year like the present cold storage is, no doubt, a great benefit to the poultryman. Were it not for this market for the surplus, eggs would be cheap at the present time, while later in the year the price might go up suddenly or dodge up and down in an erratic manner, without much benefit to producer, except the few who produce an abundance of eggs in the off season. Under storage conditions prices are kept from going very low in the spring, while in fall and winter the rise is more gradual and prices more steady. The storage men, no doubt, average some profit from their operations, but they undergo a great deal of risk and of late years their profits have been a subject of no great envy on the part of the producers.

On the whole, the cost of storage eggs is higher than last year. So far there have been very few cheap eggs put away. Perhaps in June there may be some that can be bought lower, but the quality is almost sure to be inferior unless the month is unusually cold. The storage people do not seem nervous over the outlook, but declare that the very active consumption of eggs will take care of everything in sight. If the next winter should prove to be a severe one they would make money. The demand is now very good, the trade in New York city alone taking about eighty thousand cases a week, but trade in both Boston and New York will be cut down greatly as soon as the summer weather sets in and numerous patrons leave for the seashore. Yet it may be said that many of the seashore hotels buy their eggs, and much of the other produce, in the large cities, so that some of the trade is continued. The rest, of course, goes to somebody, chiefly the local dealers, who are able to supply the summer residents directly.

At New York there is no material change in the market. Receipts are falling off, and some of the fine stock is still going into cold storage, leaving but a small proportion of high-grade goods for sale on the open market. These are firm, but there are very few of the Western receipts for which our quotations for first and extra firsts can be obtained. A very large part of the regular packings is selling from 14¢ cents down, some ordinary Southwest going as low as 15 to 14¢ cents. Kentucky and Southern are dull, and quotations are extreme.

Fruit Prices Steady.

Apples are not doing much on the market, the supply being very light and prices too high to induce much demand. Anything really fancy of the red varieties readily brings 85, Russets about 50 cents below corresponding grades of red kinds and Ben Davis quoting lower than the other red kinds, and, in fact, lower than Russets, unless of very fine appearance. No. 2 Baldwins bring \$2.25, No. 3 Russets about \$2.

Strawberries are plenty and fairly good, but demand interfered with somewhat by the storm of the first of the week. Prices have ranged from 7 to 14 cents, according to quality.

At New York demand for apples was active, the cooler weather stimulating trade, and market ruled firm and fully 20 cents higher; fancy Spy and Baldwins brought a premium of 20 cents over the advance quoted and some fine Russets sold at \$5, with one car of fair quality Golden Russets bringing \$4.25. Strawberries sold from 6 to 12 cents. A few North Carolina blackberries arrived and sold at 14 to 15 cents per quart. Hackberries one to two cents lower under increased offerings. Peaches, if strictly fancy, sell up to \$4 to \$5, but most offerings are poor, and bulk of sales from \$3.75 down. Muskmelons command \$4 to \$4.50 for fancy, but prices ranged down to \$1 and lower for very poor. No further arrivals of earlotted lots of watermelons, but small lots in barrels are jobbing at 20 to 30 cents each.

Supplies of a Big Hotel.

How the hotel steward does his marketing may be seen by accompanying the steward of a great hotel on his rounds in the company of a New York newspaper man. That he buys in large quantities is shown by the fact that he often spends \$1000 in a single trip. He is down town at four o'clock every morning, and before he has finished his daybreak task he has skinned the markets of their choicest offerings. The hotel steward of the present time is a member of a skilled profession. He must be a man of wide experience and of judgment that is both quick and sound; and his power of close calculation must be developed to the ninth degree. He must know when, what and how much to buy. Above all, he must know his market well. He must possess profound knowledge of what the change of seasons brings the world over, and, at the same time, he must keep in close touch with the latest tastes of the epicureans to whom his hotel caters. He must never neglect obtaining things for which the guests are especially likely to call, and he must never either overlook his larder or allow it to run short.

In the course of a few hours this steward may choose and buy \$200 worth of fruit and vegetables, barrel upon barrel and crate upon crate, all to afford the guests of the hotel an abundance and variety of delicacies such as in the days of yore were not found even on royal tables. He spends about \$200 a day at the fish markets ordering, say twenty thousand oysters, one thousand pounds of lobster, and crabs by the case. Once a month or two at these markets he buys a load of turkeys—sometimes wagon-load, 1200 or 1500 pounds of them—and nothing but the choicest. These are kept at the hotel until wanted. Then comes a visit to Washington market, the centre of the world of ribs and loins, where after selecting his supply of turkeys and pheasants, quail and quail, grouse and hen, the expert takes his choice of such rarities as Roast Ducks and Roast Geese, and special offerings from trout the sea to land to satisfy the appetites of those who, had they lived in the days of ancient Rome, would have looked in vain for these things except perhaps in the house of Lepidus.

Add to these items \$100 worth of hams and other smoked meats, the three hundred pounds of eggs required every day at the hotel, the eight hundred quarts of milk and two hundred quarts of cream, the fifty thousand pounds of coffee and two hundred pounds of tea brought once a month, and in mention spices and condiments of all descriptions, and the case with which the steward spends \$1000 in a morning is apparent.

Brothers More Plenty.

Brothers become more plenty as the season advances and prices work a little lower. Nothing is now quoted above 20 cents, compared with 30 cents last week for heavy-weight spring broilers. Spunk-eyes and heavy heads about equal, but heavy and some pointers with regard to weight, and will not command extremely high bids. Poultry held at steady prices, and supply is light. Green ducks are extremely scarce in all markets and prices lower. Live poultry held at unchanged prices, with chickens not large. Quacks are lower. A feature of the New York poultry mar-

ket is the large receipts of ducks. The duck raising business on Long Island seems to have been overdone the past year or two. The demand at all times is limited, only a portion of the market caring for duck meat, and the effect of over-production quickly showed itself in decline of prices. Fancy nearby ducks are selling lower than old hens and not in good demand even at the price. Southern producers have also been shipping large quantities of ducks, which, being good weight, brought a better price than others. The regular line of 5-6 others ducks is poor and when sold alive bring only 80 to 90 cents a pair, a price that can hardly prove profitable to producers.

Boston Milk Supply.

The following statement shows the receipts of milk by rail at Boston during the month of April: Boston & Albany, 1,587,000 quarts; Boston & Maine, 6,081,116 quarts; New York, New Haven & Hartford, 1,202,128 quarts, as compared with Boston & Albany, 1,536,150 quarts; Boston & Maine, 6,134,064 quarts; New York, New Haven & Hartford, 1,257,614 quarts for March.

Weather Checks Vegetable Supplies.

Receipts of asparagus have been somewhat interfered with by cold, wet weather, which also checked the growth, but the approach of better weather brings heavy receipts. Considerable shipments still arrive from New Jersey, but the bulk is now native and of very fine quality. The best brings \$2 and \$2.50, with some fancy, so-called Giant, being merely selected stocks of the ordinary varieties, selling a little above regular quotations.

Cabbages from the South are plenty, but the price is well maintained. Cucumbers are in moderate supply, with prices about the same as last week. The price of Southern onions has improved a little. The season is reported profitable for Southern growers of this vegetable. Peas are quite plenty with range of quality and prices from 50 cents to \$2, many of the shipments being in poor condition. Florida Marrow squashes bring \$3 per barrel. Tomatoes are in light supply, both Southern and home-grown, and the price is maintained for choice quality.

The situation of old potatoes is improving, owing chiefly to the pronounced shortage in the Southern crop. Best Maine stock quotes at 90 cents and Canadian Chenequois at 70 cents. It looks as if the remaining stock of old potatoes would be sold out at full prices, and an advance is even possible, the partial failure of the Southern crop proving just the circumstances needed to strengthen the market.

At New York the market for old potatoes continues firm, with some holders asking slightly more than quoted for strictly choice stock. New potatoes are in active demand and market ruled firm and fully 25 cents higher. Sweet potatoes are nearly all poor and dragging at low figures. Onions in active demand and firm. Asparagus is in poor condition today and prices lower. Beans and carrots steady. Cabbages are in good demand and firm, though much of the supply poor and creek ranged lower. Peas are in active demand and higher; some Jersey arriving; considerable stock shows poor quality, especially from far Southern sections, and such drags at low figures. String beans are slightly higher for fancy, but poor stock is neglected and low. Tomatoes selling generally from 45¢ down, though a few fancy marks reach \$4.50 to \$5.00.

Georgia Peaches.

The Georgia peach crop is doing pretty well, notwithstanding the freeze. It is thought there will be one thousand carloads from the Fort Valley alone, where the Hale orchards are located. There is a tendency in the Georgia district to sell the crop on the trees for a lump sum, thus making sure of the proceeds and avoiding all risk and worry. So many producers are produced that numerous buyers appear, and compete with one another in making a purchase. The buyers, too, like this plan, as they are able to know just how much stuff they will have to handle, and they are able to get it up as they like to have it.

Sweetened Peas.

Best provisions are now of sale and in a little lower, 7¢ cents being the top

quotation. Lamb is in light supply, but selling readily at full price, with choice lots a little higher than former quoted. Veals, while in liberal supply, seem to be all wanted at prevailing prices, which, although below the highest figures of the season, are still at a rate which, if only profitably to growers. A few fancy calves are being sold at \$100 each, but the market is not active.

The grain market has been somewhat affected by the drought followed by excessive rains in the grain hills. On the whole, conditions have been rather unfavorable of late and grain prices have tended upward. Those cattle men and feeders who took the advice in these columns a few weeks ago to buy grain at prevailing prices have no reason to regret their action, as some lines of feed are now about twenty-five per cent higher. There is nothing in the crop now, however, that need cause any special alarm. Unfavorable reports are made the most of by speculators to make temporary advances, and there is nothing to justify talk of crop failure. Probably the next Government report will show some depreciation in the condition of wheat, and only a moderately favorable condition of the corn plantings, but nothing seriously unfavorable.

The price of hay holds up well in New York market with the best No. 1 lots bringing \$19. Long rye straw brings about \$10 cents per one hundred pounds. These figures are in striking contrast to the high prices paid for the past two years, indicating that a good many new producers have gone into the rye straw crop for market.

Maple sugar is slow of sale and markets on some grades are a little lower. The range is from 9 to 18 cents, according to grade and style of packing. Syrup ranges from 60 to 80 cents, according to heaviness and quality.

Field beans are in dull demand and somewhat lower than the situation warrants. Considerable quantities were shipped to San Francisco along with the other related provisions, but there seems to be more remaining on the market than the trade wants. Best pea beans sell at \$1.00; others not quite so good around \$1.00.

Cheese arrivals in Boston are light and the market firm. Old cheese is selling a little below the highest and not much wanted, but supply is very limited and old cheese outs on special figure on the market. A corn harvest should be used in securing the crop, and when it cannot be had letters from Michigan state the peach crop as assured.

The grape crop of central New York is reported not injured by the various cold snaps of the month and a good crop in prospect although likely to be late. Leading Chicago butter handlers seem to be of the opinion that prices will not fall below present level, which means that most of the June storage butter will be put away at a cost of about 19 cents in Eastern cities.

The amount of eggs placed in cold storage in New York is now about the same as last year at this time, namely, about 300 cases.

Practical Corn Culture.

Care must be taken in the selection of seed, a variety being chosen which is not only prolific, but one adapted to the locality. Then the preparation of the soil must be thorough and complete. The land should be plowed in the spring as deeply as practicable, a liberal amount of farm manure being plowed in and thoroughly mixed with the soil. The planting should be done early for the locality, as a rule, for there is a greater risk from the early fall than from the late spring frosts. Cultivation should begin early and should

be deepest at first, growing shallower as the season advances. A spike-tooth cultivator is generally best. A horse cow planter can generally be used and a sulky and riding cultivator. The hand hoe will never be entirely eliminated from the well-equipped farm in this part of the country, observing the farmers of the neighborhood who combine in ownership and co-operate in the work. The entire plant should be put into the soil, unless the ears may be picked for special use, when the ears may be picked and the balance sliced.—B. W. McKean, Oxford County, Me.

Apples of New York.

Vol. II. of this exceedingly valuable work is devoted to the summer and fall varieties, and to the crab apples, including more than three hundred pages of description and numerous half-tones and color plates. It is far more complete, accurate and practical than anything of the kind in our library. As it is published as part of the report of the New York Agricultural Experiment Station, it can probably be obtained by residents of that State on application.

At Woodbury, Vt., William Snell is under arrest charged with poisoning cattle. A great number of cattle had died recently from eating Paris green placed in pastures.

"VACATION DAYS IN SOUTHERN NEW HAMPSHIRE" A New Beautifully Illustrated and Descriptive Booklet.

One of the most beautiful and artistic booklets issued this season is the new descriptive booklet "Vacation Days in Southern New Hampshire," delightfully illustrated and describing in detail the resorts of southern New Hampshire. This booklet is brand new, and is enclosed in a handsome cover lithographed in eight colors. This growing vacation country, year by year, is attracting tourists and vacationists, and any person who desires or contemplates a vacation this season in New Hampshire should send two cents for postage to the General Passenger Department, Boston & Maine Railroad, Boston, for "Vacation Days in Southern New Hampshire."